

STANDARD FULL SIZE MODEL 4000 NHR



Ronco®  
**Showtime™**  
ROTISSEURIE & BBQ



Full Size 4000 NHR TV Model  
shown with the optional Dual Heating Tray

# Instructions & Recipes

**Eat Healthy, “Cut the Fat” Naturally**

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**Important: “Set It and Forget It” only after all instructional materials (written and DVD) have been carefully followed.**

**Make sure food safely rotates without touching the Heating Element.**

## **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be taken, including the following:

**The NonStick Grate Cover and Drip Tray** must always be in place when using your Rotisserie.

1. Very Important: Read all instructions and watch instructional DVD before using the machine.
2. To protect against electrical hazards, do not immerse cord, plug or appliance itself in water or other liquids.
3. Do not touch hot surfaces. (NOTE: Glass Door, top, back and sides of the Rotisserie, as well as the Dual Heating Tray, Drip Tray, NonStick Grate Cover and Heating Element all get very hot during use and retain heat after use – even when Glass Door is positioned underneath the unit.) Always use adequate oven mitts or gloves when handling these hot surfaces and when checking hot foods.
4. For Adult Use Only: Close supervision is always necessary when the Rotisserie is used near children.
5. Unplug Rotisserie from outlet when not in use, and allow unit to cool thoroughly before putting on or taking off parts, such as the Drip Tray and NonStick Grate Cover before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to Ronco Acquisition Corporation for examination, repair, electrical or mechanical adjustment.
7. Turn off and unplug the Rotisserie if you smell or see heavy smoke or fire. After it has cooled down, make adjustments so nothing touches the Heating Element as the food rotates. Do not open the Glass Door until it has cooled down. This is an electrical appliance; never put water in it, or on it to cool it down or stop it from smoking.
8. Do not use any attachments or anything that is not recommended by Ronco Acquisition Corporation. The use of such items may be hazardous.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not place appliance on or near a hot gas or electric burner, in a heated oven or near easily flammable material.
12. Use only on a stable, heat-resistant surface and place unit at least 8" (inches) from walls and 8" clear above unit.
13. To disconnect, turn machine Timer to “OFF” position, then grip plug and pull from wall outlet. Do not pull on cord.

***Continued***

## **IMPORTANT SAFEGUARDS CONTINUED**

14. Always unplug the unit before attempting to move it. Never move the unit when it contains hot oil, liquids or hot foods.
15. Use extreme caution when working near the hot pieces and the Heating Element after using Rotisserie as these parts become (and remain) very hot. Also use maximum care when removing Drip Tray or disposing of hot grease or other hot liquids.
16. When using the Rotisserie Baskets, be sure no small bones or other food can fall between or extend beyond the wires and catch on the Nonstick Grate Cover or Heating Element or anything else during rotation. It is important to check while cooking. If the food moves around inside the Basket, stop the machine. Put BBQ Gloves on and carefully take out the Basket. Tighten the lid down further – so the food can't move or slip around in the Basket as it rotates. Use caution: The Basket gets hot.
17. Do not clean with a metal scouring pad. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock. In addition, scouring pads may damage Rotisserie finish or the nonstick parts.
18. Do not use appliance for other than its intended use.
19. Oversized foods that touch Heating Element must be trimmed down and metal utensils must not be inserted in the appliance as they may create a fire or risk of electrical shock.
20. Front, back, top, bottom and side surfaces become very hot. Do not allow contact with any objects other than Heating Container in its proper operating position. A fire may occur if the Rotisserie is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
21. Do not place, or store, any objects or material other than foods and manufacturer's recommended accessories in the Rotisserie. Do not place or store anything on the top of the Rotisserie when it is plugged in other than the Showtime Heating Trays.
22. Unplug unit before changing/replacing the interior light bulb (25-watt small appliance bulb).
23. Polarized Electrical Plug: To reduce the hazard of potential shock, this item has a polarized plug (one prong is wider than the other), which will fit only one way in a polarized outlet. If the plug does not fit the outlet properly, turn the plug the other way; if it still does not fit, contact a qualified electrician for assistance. Never use this plug with an extension cord unless it fits properly. DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.
24. SHORT CORD INSTRUCTIONS: A short cord is provided to reduce the risks of becoming tangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use and the wattage rating is at least as great as the wattage stamped on the back of the appliance. If an extension cord is used, it should be arranged so that it will not drape over the counter or tabletop where it can be reached by children or tripped over accidentally.
25. HEAR A SQUEAK? No problem. Put a drop or two of vegetable oil on the Gear Wheel Nub before inserting the Spit Rod Assembly in the machine.

**THIS PRODUCT IS FOR HOUSEHOLD USE ONLY  
SAVE THESE INSTRUCTIONS**

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## Please Don't Take "Set It and Forget It" Literally

Always use caution and check on your Rotisserie from time to time. It is highly unlikely, but if you should see or smell heavy smoke it's because the food is rubbing against the hot Heating Element. This indicates that the meat or poultry is too big or it wasn't tied properly - or the food is off-center (lopsided) on the Spit Rods. If this occurs **Turn off and unplug your machine.**

**Do not open the Glass Door. Let it cool down.**

Trim any excess fat or meat, retie your food tightly and be sure the food is centered on the Spit Rods so it always rotates without touching the Heating Element.

**Grease Flickers?** Foods with high fat content can produce a small flicker of flame as fat spatters off the Heating Element. This is normal. However, if you see smoke or fire, turn off and unplug the machine and let it cool off. **Do Not Open The Door** until it has cooled down. **Never put water on or in the Rotisserie.** After it has cooled, check to see if the food has touched the Heating Element.

**Never cook foods larger** than recommended in the booklet for your model of Showtime™ Rotisserie.



### Cleaning and Caring for your Rotisserie & BBQ Oven

**Before First Use** Be sure the Rotisserie is not plugged in. Wash and dry the removable parts in warm soapy water. Never immerse the machine or the cord in water. Keep at least 8 inches of clearance on all sides and do not place it under a cabinet when in use. A little smoke is normal when you first use the machine.

**The Door** Set the right side pin in the bottom first then slide the left pin in.

**After Use** Unplug and allow it to cool before washing any parts. Note: The Heating Element cleans itself and no other maintenance is necessary.

**The Light** is on when the heat is on. If you need to replace the bulb, it uses a 25-watt appliance bulb.

Any repairs should be handled only by an authorized service facility. Call Customer Service 7 days a week at 800-486-1806 (there is a 24-hour Phone Message Center after hours). If all lines are busy, please contact us at [www.Ronco.com](http://www.Ronco.com).

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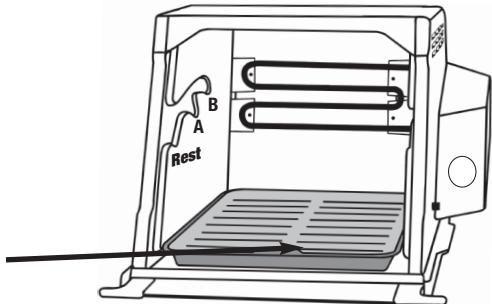


## THE WORLD'S #1 INDOOR ROTISSERIE & BBQ

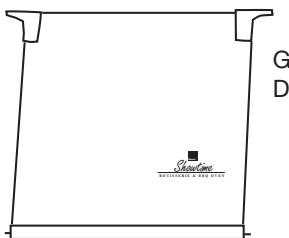
- **Seals in natural juices** and drains off unwanted fat as it cooks. About 1/4 cup of animal fat drips off a 4 lb. chicken.
- **Roast a wide variety of meats and vegetables** from a single kabob to 2 chickens (side-by-side), up to a 15 lb. turkey or a 6 1/2 lb. leg of lamb.
- **Evenly browns** chicken, roasts, seafood, vegetables, chops, steaks, hamburgers, sausages, hams, pork loin roasts, and, with the optional Kabob Rods - even ribs!
- **Automatic Timer** is easy to set. Shuts off when the time is up.
- **Dishwasher Safe.** Drip Tray, NonStick Grate Cover, Entire Spit Rod Assembly, Glass Door, Kabob Rods and Heating Tray are dishwasher safe.
- **The Rotisserie Basket** allows you to enjoy greater variety of Rotisserie & BBQ foods and wraps (placing foods in foil, then in Basket).
- **Lighted Oven** makes it easy and fun to watch your food cook.
- **Covered Heating Tray** (Optional Accessory) fits right on top for your favorite vegetables, sauces, gravies, etc.
- **Energy Efficient.** Cooks faster than a conventional oven but still uses about half the electricity!

**Very Important: Always put the Drip Tray and the NonStick Grate Cover in place before operating**

Drip Tray with NonStick Grate Cover must be in place here when in use.



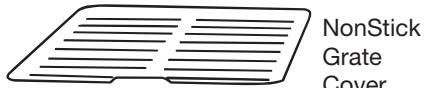
**Contents: Based on which model and which options you have, you will find some or all of the following items:**



Glass Door



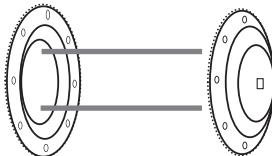
Spit Loading Base  
(Also used as a Carving Stand)



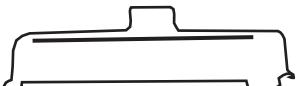
NonStick Grate Cover



Drip Tray



Gear Wheels with Spit Rods



Lid



Heating  
Tray

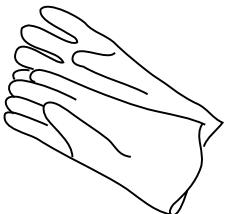
Dual Heating Tray with Lid  
(Optional Accessory)



Flavor Injector  
(Optional)



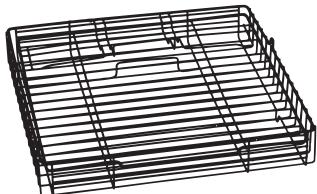
Elastic  
Food  
Ties



Complimentary  
BBQ Gloves



Instructions &  
Recipe Booklet



Standard Rotisserie Basket  
—For “A Position” Only



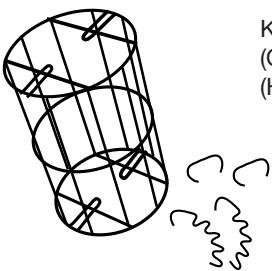
Instructional  
DVD



Kabob Rods  
(Optional)  
(Holds up to 8)



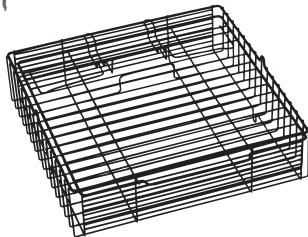
Speed Basket (Optional)  
—For “B Position”



Round BBQ Rib  
Basket & Rib Hooks  
(Optional Accessory)



Meat & Poultry  
Thermometer  
(Optional Accessory)



Giant Lobster & Vegetable  
Basket (Optional)  
—For “A Position” Only

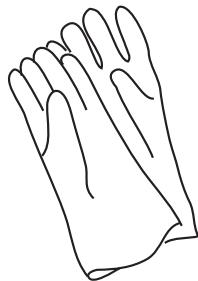
## Call the Order Desk at 800-486-1806

7 Days a Week (and a 24-Hour Phone Message Center after hours)  
[customerservice@ronco.com](mailto:customerservice@ronco.com) • [www.Ronco.com](http://www.Ronco.com)

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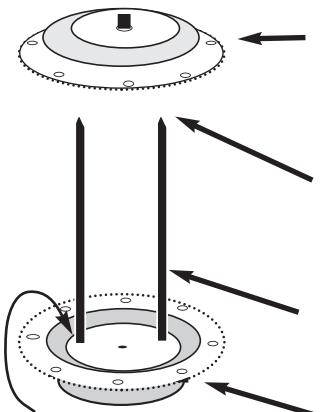
**CAUTION:** Keep at least 8" clearance all around from walls, cabinets and other objects when using the Rotisserie to prevent heat damage. Don't put charcoal briquets, hickory chips or anything else in the machine that is not authorized by Ronco Acquisition Corporation. **Do not use under cabinets.**

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**Always use Caution with Hot Food and Metal Parts.** The Food, Basket and the Spit Assembly get HOT! Always wear protective gloves when removing the Basket. If you feel the optional gloves are not insulated enough to adequately protect you from the hot surfaces you are handling, set whatever you are holding down immediately and wait until the food and the metal parts cool down. You may want to use a thicker oven glove or mitt.

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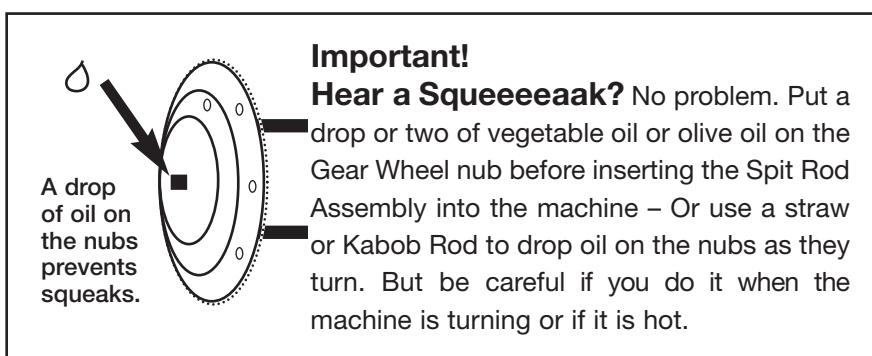


**Removable Gear Wheel** fits on the Spit Rods after food (or Basket) is loaded in place. It is heavy and has sharp gear teeth. When carrying the Spit Rods always tilt this end upward so it won't fall off.

**Careful!** Use Caution. Tips are sharp. Please be very careful with your hands when loading any food onto the Spit Rods.

**Spit Rods** are connected with screws to one Gear Wheel. Place the Removable Gear Wheel on after the food is loaded.

**Plastic Spit Loading Base** keeps the Spit Assembly in place so you can load food in upright position on a countertop or in a sink.



## **Rotisserie Basket**

Perfect for hamburgers, chicken pieces, vegetables, whole fish and fish fillets, steaks, chops, cutlets and smaller flat roasts.

After putting the food in the Basket, **compress the Basket lid very tightly** so no food can move, whatsoever. This can be done by compressing the lid further. Caution: The Basket gets hot.

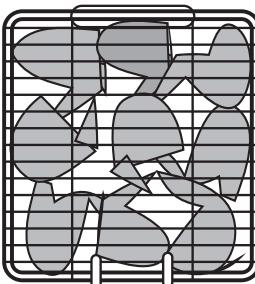
Be sure nothing extends out between the wires –such as chicken wings or small bones, etc.

Set the Spit Rods in the gray Plastic Spit Loading Base.

Line up the two small loops on one end of the Rotisserie Basket with the Spit Rods. Place the Basket onto the Spit Rods matching the corresponding loops on the other end of the Basket. Place the Removable Gear Wheel on the Spit Rods and gently push down.



**Be sure the wings are all secure inside the Basket with no parts hanging out. You can use a small strip of aluminum foil inside the Basket on the top and bottom edges (the edges that rotate near the Heating Element) to keep the tips of the wings from burning.**



**Be sure small pieces like chicken wing tips don't fall out the ends and catch as Basket rotates**

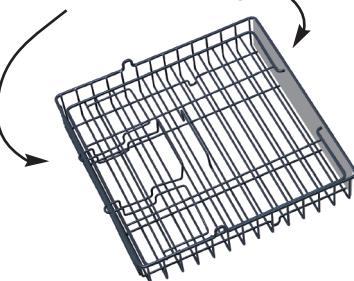
For example, keep the small bones of chicken wings securely toward the middle so they can't slip out and hang up on Grate Cover or Heating Element.

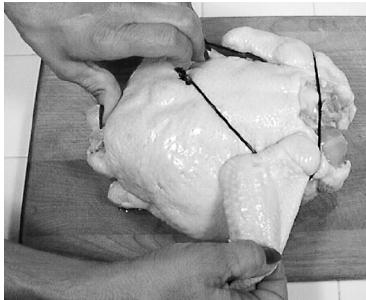
Check the Basket occasionally and be sure the food is still tight. If not, stop the machine and carefully take out the Basket and tighten the lid.

When the food in the Basket is done, you can remove the Basket by keeping it in a horizontal position. Remember the food, Spit Rod Assembly and the Basket are all HOT – take precautions.

**Burnt Edges on Food?** You can put a small strip of aluminum foil on the top and bottom edges inside the Basket to prevent burnt edges as it cooks.

**Place foil inside on top and bottom edges**

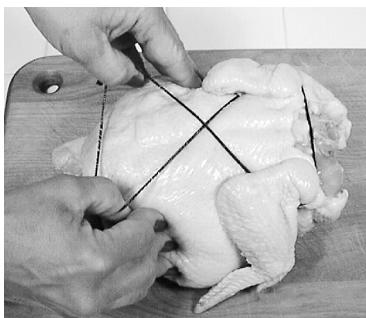




## Elastic Food Ties For Chickens

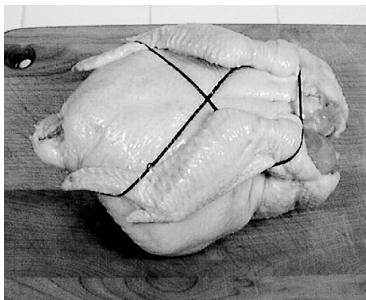


Elastic Food Ties are designed to be an easy-to-use method of securing poultry on the Spit Rods. It is very important when using your Showtime™ Rotisserie that food is securely tied and fits onto the Spit Rods so that the food will not touch the Heating Element and is evenly centered all around.



It is recommended that you cut off the tail from the chicken and remove any excess fat or loose hanging parts – especially around the main cavity so heat can enter inside the chicken while it's cooking.

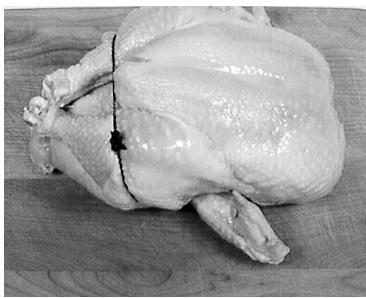
The illustration shows how to tie a bird with one or two ties.



### Using 1 Tie

With one tie you go behind each wing, cross over the back and pull it over the bottom of the bird and up the front to hold the legs together. Then tuck the wings inside the tie.

If a Food Tie is too long, you can shorten it by tying a knot in it and cutting off the excess with scissors.



### Using 2 Ties

Using two ties, shorten them both and put one over the wings and one over the legs. It's very easy.



You can also use several Food Ties to secure any bird. If you run out of Food Ties you can use butcher's twine until you can order more Food Ties.



**Be careful to keep your hands clear of the pointed rods as they exit from the meat.**



## Placing Chickens on the Spit Rods

**There are two ways to load the Spit Rods.**

#1 Hold the tied poultry or meat down securely with one hand while firmly pushing the Spit Rods into the bird, through the meaty portion of the breast area. The Spit Rods are sharp so always be careful not to puncture your hand.

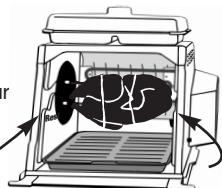
When inserting the Spit Rods, push at a slightly downward angle and then level out the Spit Rods so that they go through the breast and exit the bird on the other side at approximately the same level. (Note: You should gently squeeze the legs of the bird together when pushing the Spit Rods through the bird.)

#2 Try putting the food on by using the Spit Rods in the Loading Base and put the chicken on breast first using gravity to help. Be sure you center the food within the area of the two Gear Wheels. Also balance the food so the weight is evenly distributed. See details on page 11.

After the food is held securely on the Spit Rods, put the other Gear Wheel in place. The Spit Assembly can now be placed in the Rest Area just inside the Door. Then move on to A or B.

### The Rest Area

Located just inside the machine so you can rest your loaded Spit Rods and easily adjust your food and add Kabob Rods, etc.



## Small Chickens or Game Hens Side-by-Side

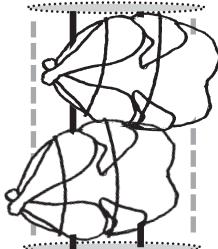
You can also rotate two small chickens or game hens side-by-side. Place Spit Assembly in vertical position with platform underneath. Push the birds on the Spit Rods through their centers, and pierce wing to wing. Place the first tied chicken on its side and run both Spit Rods through it. Duplicate this method for the second bird. Leave a little space between the two birds so they can brown faster and more evenly. Keep all parts within the Gear Wheels and centered all around.

## Loading the Spit Rods

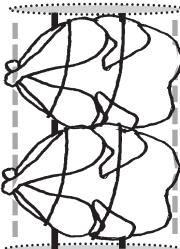
**Important:** Food must be centered

Put the Spit Rods through center of the food so it will be balanced and the food does not touch the Heating Element as it rotates. This is important for large foods like turkeys, standing rib roasts, 2 chickens side-by-side or any large piece of meat that goes directly onto the Spit Rods. Small foods and pieces go in a Basket.

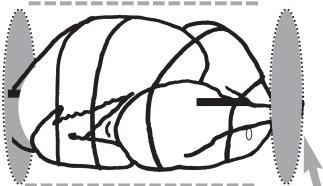
**Trim off excess fat and skin or loose pieces – especially around poultry cavities so heat can enter as it cooks.**



**WRONG**  
Off Center



**CORRECT**  
Centered



Trim turkeys, standing rib roasts and other large food to be sure nothing (bones, meat or skin) hangs over or extends beyond the Gear Wheels. Cut off excess and tie it down with string as necessary. Only turkeys up to 15 lbs. in the full-sized models. Keep center cavity clear so heat can enter while it cooks.



**WRONG - Off Center**



**CORRECT - Centered**

**Rib Bones Always to the Left and Parallel to the Spit Rods! - Up to 6 1/2**

**Always trim fat and any loose pieces from roasts, turkeys, chickens, hams, etc.**

### Rib Roasts

Standing Rib Roasts should always be loaded with the bones on the left side opposite from the small turning gear on the right side and the heavier meat on the right side. Also put the Spit Rods through meat between the bones.

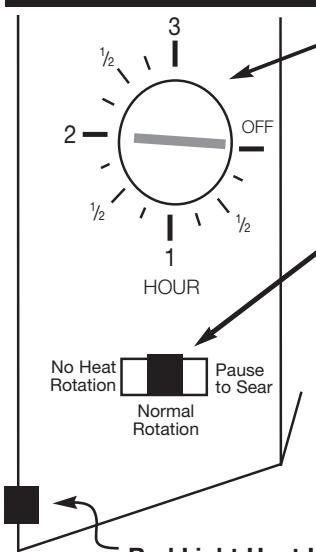
When loading a rib roast start through the fat, meaty end and move the Spit Rods between (or on top of) the bones. Keep the meat evenly distributed on

the Spit Rods. It may take a couple of tries to not run into a bone.

If any food scrapes or hangs up, stop immediately.

Trim with scissors and reload the Spit Rods so that nothing touches the top, bottom, sides or Heating Element.





### Standard Dial Timer

**Automatically Shuts Off** after the allotted time and a bell sounds. Use the Timer to turn on and off all functions. Always turn to OFF (if the unit is still running) before removing food.

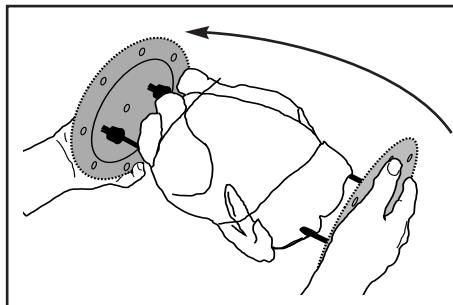
### 3-Position Switch

**Center: Normal Rotation** for heat and rotation.

**Right: Pause to Sear** allows you to stop food in front of the Heating Element (especially food in a Basket). Char or sear equal time on both sides. Try 3-5 minutes per side.

**Left: No Heat Rotation** for up to 20 minutes to keep the juices evenly distributed before serving.

**Red Light Heat Indicator** – Timer must be ON for the heat to be

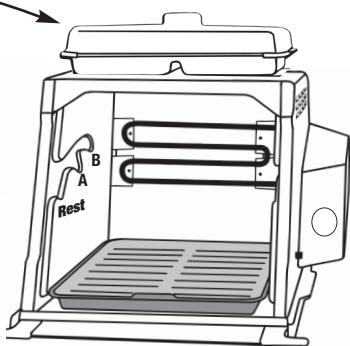


### CAUTION

To prevent a wheel from accidentally falling off, always carry the end with the Removable Wheel held slightly higher. The wheels are heavy and have sharp gear teeth.

**Dual Heating Tray (Optional)** Defrosts and heats frozen vegetables as well as heats and steams fresh vegetables, warms gravies, chili and sauces – all while food is rotating. Use about 1/2 cup water in each side of the bottom tray.

**Glass Door** Shown open and tucked under the Rotisserie. Always keep the Door in up position when Heating Element is on. The glass gets very hot - please don't touch it.



## 6 Easy Steps to Great Rotisserie Chicken

**1.** Wash the chicken with warm water (so the food is not cold when it goes in the Rotisserie) and remove any parts from the cavity (giblets, etc.). Cut away excess fat and skin so hot air can get into the cavity.

Tie the wings and legs down. Use one or two of the Elastic Food Ties (if they are too big for your chicken, knot them smaller and cut off the excess).

**2.** Place the chicken on the Spit Rods breast first - be sure it's centered and the weight is evenly distributed.

Be careful to keep your hands clear of the sharp rod tips when loading food vertically or horizontally.

After loading the food on the Spit Rods, put the other Gear Wheel on.

**3.** Place the loaded Spit Rod Assembly in the "Rest" area just inside the Rotisserie. Then slide it on back to the cooking position. Pull the Door up.

### STANDARD TIMER

#### 3-Position Switch

No Heat Rotation     Pause to Sear

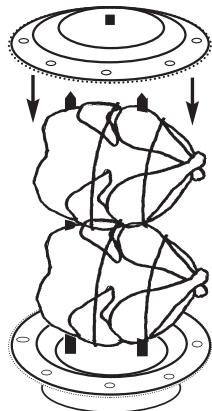
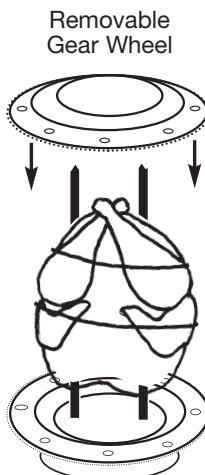
Normal Rotation    

**4.** Set the 3-Position Switch to "Normal Rotation." Set the Timer for 15 minutes per pound for a chicken. Example: 4 lbs. = 1 hour. Use total weight on package – which includes giblets.



Use **Position A** when cooking 2 chickens and when cooking chickens larger than 3 1/2 lbs.

Use **Position B** for chickens 3 1/2 lbs or less

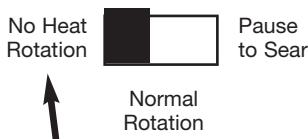


Or load 2 chickens side by side.

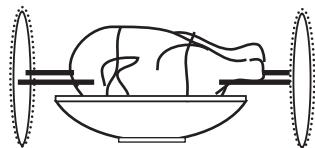
Note: Use the total weight that's printed on your chicken package. If your package does not include giblets, etc., then add a 1/4 pound to the actual weight of your chicken to figure the cooking time.

## 6 Easy Steps to Great Rotisserie Chicken

**Problem?** If a chicken wing comes free or any part touches the Heating Element or bottom grate during cooking, simply turn the Timer to OFF. Let it cool a bit. Please be careful – Both the food and the Rotisserie get hot. Make any adjustments or retie your chicken. Then reset the Timer.



**5.** To enjoy the best flavor and taste, serve your chicken immediately. If you are not ready to serve it right away, however, set the 3 Position Switch to **No Heat Rotation** to keep the juices evenly distributed throughout the chicken.



If your chicken is done by time and temperature but it is not brown enough, you can Pause-to-Sear the breast area for 3-5 minutes. Pause with the breast directly in front of the Heating Element for this.

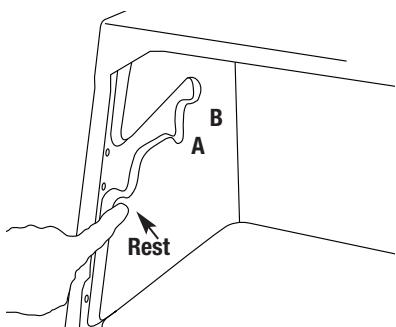
**6.** **TO SERVE:** When chicken is done, carefully slide the Glass Door under the unit. Use the BBQ Gloves and gently but quickly lift the chicken and Spit Rod Assembly out while supporting the chicken. A bowl under the chicken helps make it easier to remove. Take off the Removable Gear Wheel, slide out the Spit Rods and serve. Always use Caution: The parts get really hot!

### A or B Cooking Position?

The Spit Rods can go to **Position A** for normal size foods. Use **Position B** for small foods – to cook them closer to the Heating Element.

Use **Position B** for a single chicken 3-1/2 lbs. or less. Tie it tightly. If any piece touches the Heating Element while rotating, move it down to **Position A** and add a bit more time.

The first position for the Spit Wheel Assembly is the **Rest Position**: Use this for easy loading and unloading.



**Rest** – for easy loading/unloading

**A** – for Normal Sized Foods

**B** – for Small Foods - Closer to the Heating Element

## Helpful Hints

### Instant Carving Stand

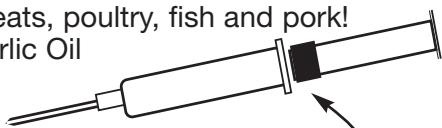
After your roast, leg of lamb, or ham is done, you can use the Spit Loading Base to hold the Spit rod assembly in a vertical position while you carve the meat. And, if you want the roast browned further, you can put the roast back in the Rotisserie - even after you've carved some off.



Place Spit Loading Base under Gear Wheel for support when carving

### Showtime™ BBQ Flavor Injector

Use it to inject flavorings into meats, poultry, fish and pork!  
Try Lemon Juice, Marinades, Garlic Oil and Wines



Add a couple drops of olive oil or vegetable oil on the black stopper to keep it moving smoothly.

For food preparation only. Keep away from children.

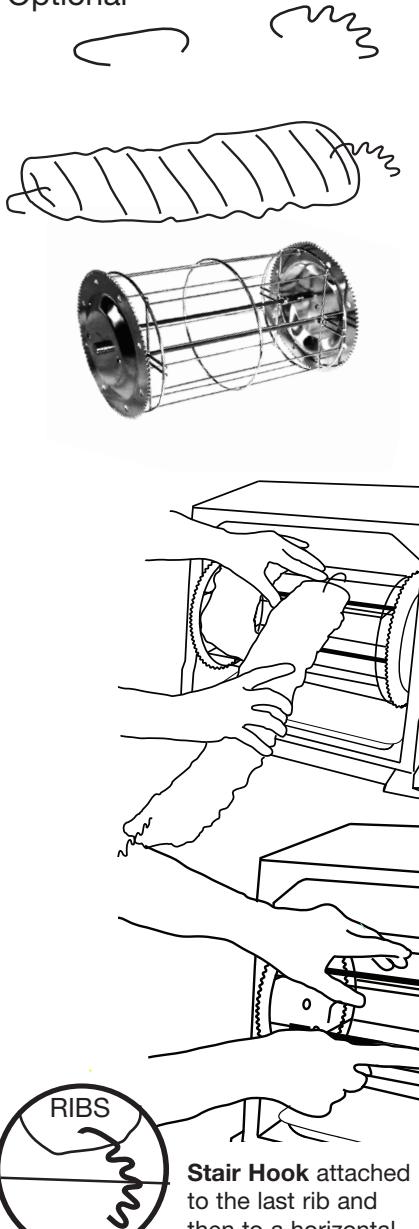
**Dishwasher Safe!** You can put the **Grate Cover, Drip Tray, Heating Tray and Lid, and even the Glass Door** (if it will fit) all in your dishwasher. Rinse off any grease first.

**Even Easier Clean Up!** You can line the bottom of your Drip Tray with a small sheet of aluminum foil. Be sure it is flat against the bottom. There cannot be any build up of fat or oil on the Grate Cover so please don't cover it with foil.

**Grease Flicker?** Foods with high fat content can produce a small flicker of flame as fat spatters off the Heating Element. This is normal. However, if you see smoke or fire, turn off and unplug the machine and let it cool off. DO NOT OPEN THE DOOR until it has cooled down. NEVER PUT WATER IN THE ROTISSERIE - Water and fat or oil don't mix. After it has cooled, check to see if food touched, or hung up on the Heating Element.

## Round BBQ Rib Basket

Optional



**1** Parboil baby back or spare ribs in boiling water for 15 minutes. Drain ribs and let them cool. This step makes the ribs more pliable and tender and reduces fat. When cooled, cover both sides of the ribs with BBQ Seasoning.

**2** Position hooks over the middle of the last rib bones. Attach a **C Hook** at one end of the slab and attach a **Stair Hook** at the other other end.

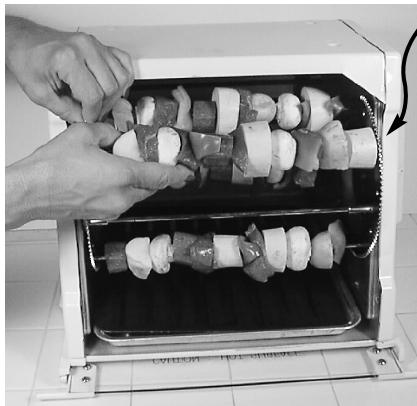
**3** Thread the **Spit Rod Wheel Assembly** through eyelets on both ends of the **Rib Basket**. Then attach the removable wheel. Position the **Spit Rod Assembly** with the **Rib Basket** in the **Rest Area**.

**4** Starting with the “C” Hook end, attach the ribs to the basket on any horizontal wire. Rotate the basket while wrapping the ribs around the outside of the basket.

After ribs are stretched tight, lock the slab down by attaching the **Stair Hook** on the closest horizontal wire on the **Rib Basket**. Make sure it is tight.

**5** Slide the **Spit Rods with the Rib Basket** back into the cooking position and set the timer for 35 minutes on Normal Rotation. While rotating, check to make sure the ribs are not touching the heating element or the glass door. If they touch, trim the ribs. Always check on your food from time to time.

**6** Brush ribs with one coat of **Ron's BBQ Sauce** onto the ribs 10 minutes before they are done.



## Kabob Rods

Set the Spit Assembly in the Rest Area (just inside the machine) before inserting the loaded Kabob Rods.

Load the Kabob with the Auto Turn Mechanism (spring ends) on the right so they will rotate. Turn the Spit Assembly until all the Kabobs are loaded in place. Slide the whole assembly back to the next notch - the cooking position.



## Kabob Rods (Accessories)

Set the spit Rod Assembly in the Rest Area. Load the Kabobs with food then insert them into the holes on the Gear Wheels. Start with sharp end on the left side, then snap the gear side into place on the right.

When done, carefully move the Spit Rod Assembly back to the Rest Area. Use BBQ Gloves to remove the Kabob Rods. Simply push the spring end inward and then pull the rods out one at a time.

## Helpful Hints

Seasonings and spices should be sprinkled on or rubbed into the food before it goes into the Rotisserie. Try Ron's 3 great new Char Rubs and 5 wonderful Marinades.

Once the food is rotating, watch it to be sure nothing is touching the Heating Element as it goes around.

Have your food at room temperature when it goes in. Not chilled. Wash food in warm water inside and out.

The Dual Heating Tray. Put frozen veggies on when a chicken starts with about 1/2 cup water in each side of tray.

Avoid burning – baste with sugared BBQ sauce only during the last 20 minutes. Try Ron's great new BBQ Sauce! It's tasty and delicious.

Never use any aerosol sprays of any kind inside the unit.

Do not preheat the Rotisserie.

Use aluminum foil over the Drip Tray bottom (not over the NonStick Grate Cover) – for easier cleanup.

Wrap fish with seasonings and marinade in aluminum foil (triple-fold the edges) and put tightly in the Basket and cook 25-30 min. Delicious and easy!

## Estimated Time and Temperature Chart for Standard Models

The times and temperatures given in this booklet are only a guide for your reference and are based on foods at room temperature (not cold foods). Use weight listed on chicken label (weight includes giblets) for determining time. Times can vary due to differences in meat shape, size, and the amount of fat and bone. Also times can vary depending on the electricity in your home – and it can even vary when plugged into different electrical outlets. The most accurate method of determining if your food is done is a Meat & Poultry Thermometer inserted into the center of the thickest portion of the meat. Note: If poultry exceeds 180° (internal temperature) your poultry will become drier and less juicy.

Remember: Use Position B only for small foods.

| FOOD                                                       | WEIGHT/QTY.                  | INTERNAL TEMP.              | EST. TIME        |
|------------------------------------------------------------|------------------------------|-----------------------------|------------------|
| <b>CHICKEN</b>                                             |                              |                             |                  |
| Whole Chicken or Duck                                      | 4 1/2 lbs.                   | 180°                        | 15 min./lb.      |
| Cornish Hens (side by side)                                | 2-4 total weight             | 180°                        | 10 min./lb.      |
| Pause-to-Sear (breast stopped in front of Heating Element) | @ 4 min.-                    | browner breast if necessary |                  |
| 2 Chickens/Ducks (side by side)                            | 4 lbs. each = 8 lb           | 180°                        | 10 min./lb.      |
| Turkey                                                     | Up to 15 lbs.                | 180°                        | 12-15 min./lb.   |
| Chicken Pieces                                             | About 3 lbs.                 | 180°                        | 45 min. total    |
| Turkey Burgers                                             | 1 1/4 lbs.                   | 165°                        | 30-35 min. total |
| Chicken Kabobs                                             | 8 Kabobs                     | 180° well                   | 30-35 min. total |
| <b>PORK</b>                                                |                              |                             |                  |
| Baby Back Ribs (Parboiled 15 min)                          | 1-3 racks                    | 160° med, 170° well         | 35 min. total    |
| Rolled Pork Loin                                           | 5-1/2 lbs.                   | 160° med, 170° well         | 20-30 min./lb.   |
| Pork Tenderloin                                            | 1-3/4 to 2 lbs.              | 160° med, 170° well         | 30-35 min./lb.   |
| Pork Chops                                                 | 4-6 chops                    | 160° med, 170° well         | 30-40 min. total |
| Boneless Pork Chops                                        | 6 chops                      | 160° med, 170° well         | 25-30 min. total |
| Boneless Ham (cooked)                                      | 3 lbs.                       | 160° med                    | 13 min./lb.      |
| Italian Sausages                                           |                              |                             |                  |
| uncooked                                                   | up to 16                     |                             | 30-35 min./lb.   |
| cooked                                                     | up to 16                     |                             | 20-25 min./lb.   |
| Hot Dogs                                                   | up to 16                     |                             | 10-15 min./lb.   |
| <b>BEEF</b>                                                |                              |                             |                  |
| Standing Rib Roast                                         | up to 6-1/2 lbs.             | 145° medium                 | 18 min./lb.      |
| Roast                                                      | up to 6-1/2 lbs              | 140° rare                   | 16 min./lb.      |
|                                                            |                              | 160° medium                 | 18 min./lb.      |
|                                                            |                              | 170° well                   | 20 min./lb.      |
| Steaks                                                     | 1 1/4" thick                 | medium                      | 20 min. total    |
| Hamburgers (9)                                             | 1/4 lb. each                 | medium-well                 | 20-30 min. total |
| Beef Kabobs                                                | 8 Kabobs                     | medium                      | 20-25 min. total |
| <b>LAMB</b>                                                |                              |                             |                  |
| Leg of Lamb                                                | to 6-1/5 lbs.                | 160°medium                  | 22 min./lb.      |
| <b>SEAFOOD</b>                                             |                              |                             |                  |
| Salmon Steaks (Basket)                                     | 4-6 steaks 1 1/4" thick      |                             | 20-25 min. total |
| Fish Fillets (Basket)                                      | 3/4" thick                   |                             | 25 min. total    |
| Fish Fillets (Basket)                                      | thin                         |                             | 18 min. total    |
| Shrimp Kabobs                                              | 6 Kabobs.                    |                             | 20-25 min. total |
| Halibut Fillets (Basket)                                   | 3/4 inch (breaded with dill) |                             | 30 min. total    |

Temperatures based on USDA Food Safety and Inspection Service Guidelines.

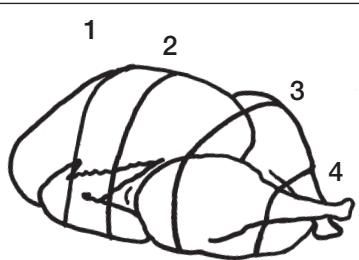
## **Rotisserie Turkey**

When preparing a turkey, the wings and legs must be tied down securely to prevent them from touching the Heating Element. You must use heavy string or twine instead of the Elastic Food Ties when fixing a turkey.

As a turkey rotates, the wings and legs have a tendency to bow out, so be sure to tie down four areas; twice on the wings and twice on the legs. If any part of the turkey (or any game bird) touches the Heating Element, immediately turn off the machine and retie the bird more securely. If the bird still touches the Heating Element after this second tie-down, then the bird is too big and it must be trimmed down so that it doesn't touch the Heating Element.

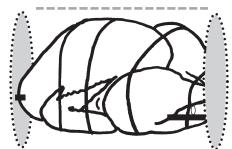
### **Stuffing Poultry Not Recommended**

Please note: The manufacturer does not recommend stuffing Rotisserie poultry. Keep the cavity open to the heat to help cooking.



### **Up to a 15 lb. Turkey**

Be sure the turkey is tied with **4 heavy strings** to tightly secure all loose parts. Do not use the elastic food ties for turkeys. Keep cavity open to heat.



**Be sure nothing hangs over or extends beyond the Gear**  
**Wheels. Always center turkeys.**

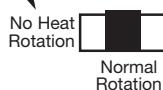
## **Roast Turkey**

One 8 to 15 Pound Turkey Fresh or Completely Thawed  
1 Tablespoon Salt and 1 Tablespoon Poultry Seasoning if Desired

Thoroughly wash the turkey with warm water. Cut away all extra fat and skin so hot air can get into the cavity. Rub Salt and Poultry Seasoning into the cavity. Tie with string in 4 places. Place centered on Spit Rods and cook for 10 minutes per pound. Enjoy the best turkey you can imagine. Keep cavity clear of skin and fat so heat can enter and help cook it throughout.

### **Helpful Hint**

**Late for Dinner?** No problem, keep the Door closed and set the function switch to "No Heat Rotation" and your food will be warm and the juices evenly distributed. Up to 15-20 minutes is okay; after that the food cools down.



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## **Recipes**

For the best and easiest Rotisserie food, try Ron's Chicago Steakhouse Char Rubs and Ron's Marinades for Rotisserie Food. Go to [www.Ronco.com](http://www.Ronco.com) and get the best there is. Also ask for Ron's Showtime™ BBQ Sauce.

Here are some recipes from Ron's collection. Try just adding salt, pepper, marinades and rubs. Put some of your favorite herbs inside a chicken as it cooks. Rotisserie makes savory, delicious, reduced fat food. Here is a list of food that requires little prep to have a fantastic meal with your Showtime Rotisserie:

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### **SHOWTIME MENU IDEAS**

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**Turkey – Up to 14 lbs.**

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**Chickens – 1 or 2 at Once**

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**Prime Rib Roasts – Up to 8 lbs.**

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**Delicious Steaks in the Basket**

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**Hamburgers - 9 Quarter-Pounders at Once**

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**Kabobs – Chicken, Lamb, Beef or Seafood**

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**Shrimp or Scallops in the Standard Basket**

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**Leg of Lamb - Rolled in Rosemary**

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**Pork Loin or Shoulder Roast**

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**Lamb Chops, Veal Chops, Pork Chops**

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**Fish - Whole or Fillet in the Basket**

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**Cornish Games Hens or Ducks**

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**Wild Game - Venison, Goat, Fowl**

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**Foil Wraps Cooked in the Baskets**

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**Spicy Chicken Wings - in the Basket**

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**Sausages and Hot Dogs**

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**Country Honey Glazed Ham**

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**BBQ Ribs - Use Optional Round BBQ Rib Basket**

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**Giant Lobster and Vegetable Basket - Optional**

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## **Roast Chicken with Lemon Herb Rub**

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One 3½ to 4 Pound Whole Chicken

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Minced Rind of 2 Lemons

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5 Cloves Garlic, Minced

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1 Tablespoon Dried Thyme, Finely Crumbled

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2 Teaspoons Dried Rosemary, Finely Crumbled

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2 Teaspoons Dried Sage Leaves, Finely Crumbled

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Salt and Freshly Ground Pepper

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In a small bowl combine lemon, garlic, and herbs to form a slightly moist paste. Wash the chicken and dry thoroughly, inside and out. Loosen the skin across the breasts and then down around the leg and thigh using a chopstick or your fingers. Work the seasoning mixture under the skin and into the meat of the breast, leg and thighs and all over the outside skin as well. Season the cavity of the chicken with salt and pepper. Using an Elastic Food Tie, truss the chicken. Place the chicken on the Spit Rods for about 60 minutes or until the internal temperature reaches 180°F on a meat thermometer inserted in the thigh meat. Remove chicken and cut it into pieces to serve. (Tip: If you are rotating two small chickens at a time, skewer them side by side on the Spit Rods and increase the time to 1½ hours.) Serves 3 to 4.



## **Four Peppercorn Crusted Roast Beef**

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One 3½ to 4-Pound Boneless Beef Rib Roast

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2 Teaspoons Black Peppercorns

---

2 Teaspoons White Peppercorns

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2 Teaspoons Green Peppercorns

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1 Teaspoon Pink Peppercorns

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1 Teaspoon Salt

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Place the peppercorns in a heavy plastic bag and crush with a rolling pin. Stir in the salt. Coat the outside of the roast with the pepper mixture. Rotisserie the roast on the Spit Rods 18 to 20 minutes per pound for rare or until the internal temperature reaches 140°F, 25 to 30 minutes per pound for medium or until the internal temperature reaches 160°F, or 35 to 40 minutes per pound for well done or until the internal temperature reaches 170°F on the meat thermometer inserted in the center. Remove and slice into ¼ inch thick slices or thinner. Serves 4 to 6.

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## **Beef Tenderloin Roast with Horseradish Sauce**

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One 3-Pound Beef Tenderloin Roast

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Salt and Pepper To Rub On Roast

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Horseradish Sauce:  $\frac{3}{4}$  Cup Whipping Cream

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4 Tablespoons Prepared Horseradish

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2 Tablespoons Fresh Lemon Juice

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$\frac{1}{2}$  Teaspoon Salt

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Thoroughly coat the beef with salt and pepper. Place the beef tenderloin on the Spit Rods. Rotate for 30 to 40 minutes or until the internal temperature reaches 140°F for rare on the meat thermometer. Remove the roast and slice it into  $\frac{1}{2}$  inch thick slices and serve with Horseradish Sauce. Serves 6.

Horseradish Sauce: Whip the cream until stiff. Stir in the horseradish, lemon juice and salt. Cover and refrigerate for 1 hour. Remove the roast and slice it into  $\frac{1}{2}$  inch thick slices and serve with Horseradish Sauce. Serves 6.



## **Marinated Top Sirloin Steak**

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One  $1\frac{3}{4}$  to 2 Pound Sirloin Steak

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$\frac{1}{2}$  Cup Ketchup

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2 Tablespoons Soy Sauce

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1 Tablespoon Worcestershire Sauce

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1 Tablespoon Brown Sugar

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1 Clove Garlic, Minced

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$\frac{1}{2}$  Teaspoon Chili Powder

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Salt and Pepper to Taste

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In a flat baking dish stir together the ketchup, soy sauce, Worcestershire sauce, brown sugar, garlic, chili powder, salt and pepper. Add the steak and turn to coat. Cover and marinate in the refrigerator for 2 to 8 hours. Remove the steak from the marinade. Place the steak in the Flat Standard Basket. Tighten lid and cook for 18 minutes for rare or 25 minutes for medium. If the steak is not brown enough, position the Basket facing the Heating Element and turn the switch to "Pause-to-Sear" for 2 to 3 minutes per side. Remove and slice thinly across the grain. Serves 4.

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## **Roasted Vegetable Skewers with Balsamic Basil Marinade**

|                                                            |
|------------------------------------------------------------|
| 1 Red Bell Pepper, Cut Into 1 Inch Pieces                  |
| 1 Yellow Summer Squash, Cut Into $\frac{1}{4}$ Inch Slices |
| 1 Zucchini Cut Into $\frac{1}{4}$ Inch Slices              |
| 16 White Button Mushrooms, Stems Removed                   |
| 8 Green Onions, Cut Into $1\frac{1}{2}$ Inch Pieces        |

### **Marinade:**

|                                      |
|--------------------------------------|
| $\frac{1}{2}$ Cup Bertolli Olive Oil |
| 6 Tablespoons Balsamic Vinegar       |
| 2 Tablespoons Minced Fresh Basil     |
| 2 Cloves Garlic                      |

Prepare the vegetables and place them in a large bowl or food storage bag. Combine the marinade ingredients and pour the marinade over the vegetables. Cover and marinate 1 to 2 hours at room temperature. Drain off the marinade and skewer the vegetables on the Kabob Rods. Rotate the skewered vegetables for 20 to 25 minutes until the vegetables are slightly brown, but still crunchy. Remove the Kabobs from the Gear Wheels and slide the vegetables off onto serving plates. Serves 6.



## **Merlot Marinated Leg of Lamb**

|                                                              |
|--------------------------------------------------------------|
| One Leg of Lamb (4 $\frac{1}{2}$ to 5 Pounds) Boned and Tied |
| 1 Cup Merlot or Other Dry Red Wine                           |
| $\frac{1}{2}$ Cup Soy Sauce                                  |
| 4 Cloves Garlic; Minced                                      |
| 2 Tablespoons Dried Oregano                                  |
| 1 Tablespoon Dried Rosemary                                  |
| 1 Tablespoon Coarsely Ground Pepper                          |

Combine the soy sauce, Merlot, garlic, oregano, rosemary, and pepper in a deep bowl. Add the lamb and turn it to coat with marinade. Cover and chill at least 6 hours or up to a day, turning the meat over several times. Remove the lamb from the marinade, reserving marinade for basting. Place the lamb on the Spit Rods. Cook for 1 hour, 15 to 30 minutes or until the internal temperature reaches 160°F for medium, basting several times during the last 10 minutes. Serves 6 to 8.

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## **Mustard-Brown Sugar Glazed Pork Chops**

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Three or Four 1 Inch Thick Center Cut Pork Chops

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1/2 Cup Brown Sugar

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1/4 Cup Dijon Mustard

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Pinch Each of Dried Thyme and Dried Sage

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Pat pork chops dry with a paper towel. Stir together mustard, thyme and sage. Coat pork chops well with the herb mustard. Press brown sugar into the herb mustard. Place the pork chops in the Rotisserie Basket for 30 to 35 minutes or until cooked through. If not brown enough, position the Basket facing the Heating Element and turn the switch to “Pause-to-Sear” for 2 to 3 minutes on each side. Serves 3 to 4.



## **Apricot-Orange Glazed Game Hens**

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Two 1 1/2 to 2 Pound Rock Cornish Game Hens

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3 Tablespoons Fresh Orange Juice

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3 Tablespoons Soy Sauce

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1/2 Cup Apricot Preserves

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Salt and Fresh Ground Pepper

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Stir together the preserves, orange juice and soy sauce. Separate and reserve half of the sauce and serve it with the hens. Wash and thoroughly dry the game hens inside and out. Season the inside cavity with salt and pepper and brush the game hens with the other half of the sauce. Cook 40 to 50 minutes or until the temperature reaches 180°F on a meat thermometer . Serve with warmed reserve sauce. Serves 2 to 4.



## **BBQ Beef Kabobs**

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2 Pounds Beef Top Sirloin

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1 Cup Ron’s Showtime BBQ Sauce

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2 Bell Peppers; Cut in 1 Inch Pieces

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2 Cups Whole Mushrooms

---

1 Purple Onion, Cut in 1 Inch Pieces

---

Cut the beef into 1 1/4 inch cubes and place in a medium bowl. Stir in BBQ sauce; cover and let marinate for 1 to 4 hours in the refrigerator. Remove the beef from the sauce and skewer on the Kabob Rods, alternating beef with desired vegetables. Cook for 20 to 25 minutes or until they reach desired doneness. Baste with BBQ sauce only during the last 5-10 minutes. Serves 6.

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## Lemon Dill Salmon Steaks

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4 Large or 6 Medium Salmon Steaks

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1/4 Cup Fresh Lemon Juice

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3 Tablespoons Olive Oil

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1 Tablespoon Minced Fresh Dill or 1 Teaspoon Dry Dill Weed

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1/2 Teaspoon Salt

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1/2 Teaspoon White Pepper

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In a small bowl add all ingredients except the salmon. Brush on both sides of the salmon, wait 5 minutes and repeat. Place the salmon steaks in the Rotisserie Basket Accessory. Cook for 15 to 20 minutes. Serve one salmon steak per person.



## Ron's Spicy Lemon Pepper Chicken Wings

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10-12 Chicken Wings

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2 Eggs, Slightly Beaten

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2 Cups Plain Dry Breadcrumbs

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6 Tablespoons Lemon Pepper

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2 Tablespoons Crushed Red Chili Pepper

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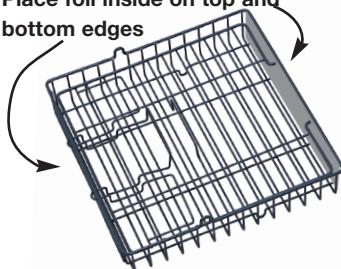
Beat eggs and set aside. Mix breadcrumbs, lemon pepper and crushed red chili pepper in a flat dish or on a sheet of wax paper, aluminum foil or cutting board. Wash and thoroughly dry the chicken wings. Dip the wings in the egg batter to coat and then roll them in the breadcrumb mixture. Place the chicken wings in the Rotisserie Basket and cook for about 40 minutes or until crispy and slightly dark.

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### Helpful Hint

Be sure the wings are all secure inside the Basket with no parts hanging out. You can use a small strip of aluminum foil inside the basket on the top and bottom edges (the edges that rotate near the Heating Element) to keep the tips of the wings from burning.

Place foil inside on top and  
bottom edges



To reorder supplies call **Customer Service at 800-486-1806**

If all the lines are busy, or after hours, please contact us on the web at

[www.Ronco.com](http://www.Ronco.com)



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The manufacturer's obligation will be limited to repairing or replacing F.O.B. any part of the product which is defective. Such warranty will not apply to defects resulting from tamper, cosmetic damage, acts of God, accidental breakage, abuse, negligence, neglect or misuse. If you must return the product for reasons of malfunction within the six-month warranty period, the following action and steps are required: Remit U.S. Dollars:

1. The machine must be clean and packaged securely to protect from damage or breakage in shipment.
2. Call and obtain a Return Authorization Number. Then ship prepaid to Ronco Acquisition Corporation by the most convenient method. Enclose \$29.90 to cover return shipping, handling and insurance. Ronco Acquisition Corporation, will repair or replace your Rotisserie unit and return it to you prepaid.
3. If you return the product after the six-month warranty period, enclose \$45.00 plus \$29.90 for shipping, handling and insurance and Ronco Acquisition Corporation will replace/repair your machine and return it to you.

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Ronco Acquisition Corporation  
P.O. Box 1000  
Peck Slip Station  
New York, NY 10272-1000  
(800) 486-1806

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